

## ATTUALITÀ

*The savoir-fair of our  
small farmers and  
livestock farmer*

5 COURSES

Celeriac, Piedmont, hazelnuts and citrus fruits 1,6,8, 9,12

144,00

Veal heart sweetbread, grilled and glazed with grapes and licorice 7,9

Agnolotti del plin stuffed with duck, its consommé, cauliflower,  
Parmigiano Reggiano aged 24 months 1,3,6,7,9,12

Londa suckling pig, Brussels sprouts, carrots and rainbow turnips 1,3,6,7,9,10,

Chocolate, almonds and persimmons 1,3,8,12

OUR SOMMELIER  
SUGGEST THE  
FOLLOWING  
PAIRING

*Discover our wines in 5 pours*

74,00

## CARTA BIANCA 9 COURSES

The free interpretation of the Chef

194,00

OUR SOMMELIER  
SUGGEST THE  
FOLLOWING  
PAIRING

*Discover our wines in 9 pours*

129,00

## IDENTITÀ

*The soul and the voyage  
of Antonello*

7 COURSES

174,00

Seared Gillardeau oyster, foie gras, spring onions, salicornia  
and green apple 3,4,7

Veal heart sweetbread, grilled and glazed with grapes and licorice 7,9

Spaghetti Gentile di Gragnano, small squid, seaweed, cannellini beans  
and bottarga 1,4,7

Tenuta San Carlo organic carnaroli rice with Arcenni farm snail ragù ,  
wild herbs, salted lemon and crispy celery 7,9

Lentil, parsnip and wild fennel Autumn soup 1,5,7,8,9,12

Londa suckling pig, braced lettuce, melon and cucumbers 1,3,6,7,9,10,

Chestnuts, pain nuts and rosemary 1,3,7,8

OUR SOMMELIER  
SUGGEST THE  
FOLLOWING  
PAIRING

*Discover our wines in 7 pours*

109,00

Discover our 4 alcohol-free tastings featuring our house-made sodas and kombucha. 64,00